

soup & salad

SOUP DU JOUR \$6 | \$9
cup or bowl
featuring seasonal ingredients

TUSCAN SAUSAGE & ORZO \$6 | \$9
cup or bowl
spinach / Parmesan crisp

SOUP & SALAD \$12
cup of soup & half-house salad

HOUSE SALAD \$8 | \$12
mixed greens / carrots / cucumber
cherry tomato / tomato herb croutons
pecorino / red wine vinaigrette

GREEN GODDESS SALAD \$16
mixed greens / farro / asparagus / broccoli
fennel / radish / sun-dried tomato / pepitas
Parmesan crisp / green goddess dressing

AUTUMN COBB SALAD \$22
chopped romaine / roasted chicken / avocado
cherry tomato / bacon / blue cheese crumbles
hard cooked egg / cognac poached pears
maple sunflower seeds / herb ranch

add seared salmon (\$10), grilled chicken* (\$7) or
black bean & quinoa burger (\$7) to any salad*
*all sandwiches include choice of French fries,
half-house salad or cup of soup*

sandwiches

THE CLASS ACT BURGER* \$18
8oz angus patty / white cheddar
cherrywood bacon / aioli / traditional garnish

AMERICAN SMASH BURGER \$16
two 4oz angus patties / American cheese
comeback sauce / tomato / grilled onions / pickles
sesame seed bun

BLACK BEAN & QUINOA BURGER \$16
black bean & quinoa patty / arugula
chow chow / poblano crema

CRISPY CHICKEN SANDWICH \$17
crispy chicken breast / charred cabbage slaw
stone-ground Dijonnaise

SMOKED LAMB SANDWICH \$20
shaved leg of lamb / chimichurri aioli
pickled red onion / provolone / fig jam / arugula

*add bacon (\$4) or an
egg* (\$3) to any sandwich*

*substitute a house-made black bean & quinoa burger
gluten friendly buns and bread available*

*consuming raw or undercooked meat,
seafood or egg products can increase your
risk of foodborne illness

parties of 8 or more are subject to 20% gratuity
parties of 8 or more will be presented one check

please alert your server of any
allergies or dietary restrictions

appetizers

BEEF EMPANADAS \$18
braised beef / smoked gouda / herbed yogurt
sauce / fennel & citrus slaw / spiced pistachios

BURRATA \$16
chipotle pumpkin hummus / hatch pepper jelly
pepita crunch / maple adobo / rosemary focaccia

FRIED OYSTER MUSHROOMS \$14
Rot's Bounty oyster mushrooms
green goddess dip

CRAB CAKES \$23
lump crab / remoulade / arugula / lemon

FLATBREAD \$15
romesco / smoked gouda / bacon / chicken
hot honey / arugula / fried capers

entrées

*all entrées include
half-house salad or cup of soup*

FILET* \$45
7oz filet / asparagus / shallot marmalade
smoked gouda mash / bordelaise

LAMB SHANK \$46
braised lamb shank / charred cabbage
& leek colcannon / red wine & rosemary reduction

HALF CHICKEN \$33
mushroom & herb butter half chicken
smoked gouda mash / crispy Brussels sprouts
lemon brandy demi-glace

AUTUMN PASTA \$32
GG's Pasta mafaldine / Toulouse sausage
winter squash sauce / Grana cheese
mozzarella herb bread

TROUT \$38
seared ruby red trout / lentils / oyster mushrooms
root vegetable hash / black garlic purée
lemon chive beurre blanc

BONE-IN PORK CHOP* \$40
12oz Duroc porterhouse / charred cauliflower
buttermilk chive mashed red potatoes
stone-ground Dijon pan sauce

SCALLOPS \$38
seared sea scallops / carrot risotto
cauliflower purée / brined golden beet
pomegranate reduction / almond gremolata

CAULIFLOWER STEAK \$30
smoked cauliflower / horseradish chive 'cream'
pearled couscous / caramelized shallots
glazed mushrooms / fried onions

THE CLASS ACT RESTAURANT

Dinner Menu